

BEER

- DRAFT -

SCOFFLAW NICE LAGER ~\$8
 FOUNDERS ALL DAY IPA ~\$8
 SYCAMORE SUPER QUENCH CITRUS WHEAT ALE ~\$7

- BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~\$4
 MONTUCKY COLD SNACK ~\$6
 HUTTON & SMITH BASECAMP BLONDE ~\$6.5
 TRIM TAB PARADISE NOW BERLINER WEISSE ~\$6.5
 ODDSTORY CLOUDWALKER APA ~\$7
 HI-PITCH HI-WIRE IPA ~\$10
 WISEACRE GOTTA GET UP TO GET DOWN ~\$6.5
 WISEACRE STARLESS BLACK LAGER ~\$7
 GOOD PEOPLE IPA ~\$8
 SHACKSBURY DRY CIDER ~\$8

- NO ALCOHOL -

UNTITLED ART NON-ALCOHOLIC JUICY IPA ~\$8

- WEEKLY TIPPLE -

SCOFFLAW NICE LAGER
 FOUR ROSES ~\$9

WINE

- SPARKLING -

PORTLANDIA BRUT ~\$10/gl \$50/bt
 POE ULTRAVIOLET ROSE ~\$59/bt

-WHITE-

TWO MOUNTAINS '24 SAUVIGNON BLANC ~\$10/gl \$49/bt
 SANDI 23' CENTRAL COAST CHARD ~\$13/gl \$65/bt

MATTHIASSEN "LINDA VISTA" CHARDONNAY 21' ~\$99/bt
 MAIDENSTOEN "ZABALA" RIESLING 19' ~\$65/bt

- ROSE -

OVUM "PNK SALT" '24 ~\$13/gl \$65/bt

- RED -

PAVETTE PINOT NOIR ~\$10/gl \$50/bt
 BEDROCK "WHOLE SHEBANG" ZIN BLEND ~\$11/gl \$55/bt
 SOLROOM CABERNET BLEND ~\$9/gl \$45/bt
 IDLEWILD "FLORA & FAUNA" '22 BARBERA ~\$14/gl \$70/bt

PAUL DOLAN MENDOCINO '23 CABERNET SAUVIGNON ~\$50/b
 THE VICE "PINOT BAMBINO" '20 PINOT NOIR ~\$72/bt
 CRISTOM WILLAMETTE VALLEY '23 PINOT NOIR ~\$85/bt
 HENDRY '21 BLOCKS 7 & 22 ZINFANDEL ~\$71/bt
 RIDGE "PASO ROBLES" ZINFANDEL ~\$112/bt
 THE VICE "THE HOUSE" '22 CABERNET SAUVIGNON ~\$74/bt
 HEITZ CELLARS NAPA CABERNET SAUVIGNON ~\$140/bt
 MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~\$230/bt



- FEATURED FLIGHT -

Blue Run

High Rye
 111 Proof (1 oz)

Reflection I
 95 Proof (1 oz)

Reflection II
 95 Proof (1 oz)

\$31.5

Culinary Director: Jonathan Ferguson
 Sous Chef: Zack Burton
 Sous Chef: Ryan Locke

 Kitchen Open Daily

Sunday - Thursday 12pm - 9pm

Friday - Saturday 12pm - 10pm

Online Ordering & Delivery

www.mainstreetmeatschatt.com

(423) 602-9568

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Contains Nuts

Please alert your server to any food allergies

LUNCH

- STARTERS -

DAILY CURED MEAT SELECTIONS** (1) \$8 / (3) \$24 / (5) \$36

DAILY CHEESE SELECTIONS** (1) \$9 / (3) \$27

MSM HOUSE SAUSAGE, House Mustard & Pickles ~\$12.5

STRACCIATELLA, Ramps, Radish, Fennel, White Beans, Sourdough ~\$15

CHARRED ASPARAGUS, Caperberries, Guanciale, Gribiche ~\$13

LAMB CARPACCIO*, Harissa, Cilantro, Sunchokes ~\$16

- SALAD -

Watercress, New Potatoes, Turnips, Mint, Peas, Garrotxa, Red Onion, Burnt Leek Dressing ~\$14+
Grilled Chicken ~\$24
+ Steak Tips ~\$28

- SANDWICHES -

LOCAL BEEF BURGER*, House Pickles, Mustard, Duke's Mayo, Caramelized Onions, Bacon, Swiss, Wheat Bun ~\$17

WARM SMOKED TURKEY SANDWICH**, Bacon, White Cheddar, Pesto, Duke's Mayo, Mixed Greens, Avocado, Multi Grain ~\$15

MSM PASTRAMI REUBEN, Sour Cabbage, Snake Island Dressing, Dijon, Swiss, Cornichons, Marble Rye ~\$19

MSM COPPA HAM, Charred Scallion Goat Cheese, Pickled Red Onion, Tomato Chili Jam, Lettuce, Ciabatta ~\$16

- BUTCHER'S STEAKS*, House Bordelaise, House Fries -

Niman Ranch Teres Major ~\$29

Niman Ranch New York Strip ~\$50

Niman Ranch Ribeye ~\$59

Niman Ranch Filet ~\$60

Bear Creek (TN) 48 Day Dry Aged KC Strip ~\$67

Bear Creek (TN) 48 Day Dry Aged Ribeye ~\$77

Bear Creek (TN) 48 Day Dry Aged T Bone ~\$80

Bear Creek (TN) 48 Day Dry Aged Porterhouse ~\$100

- SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~\$6.5

POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~\$9

BROCCOLI, Garlic, Aleppo, Parmesan ~\$10

ROASTED CARROTS**, Pea Salsa Verde, Walnuts ~\$10

- DESSERTS -

CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~\$9

CHOCOLATE CHESS PIE**, Chilis, Peanuts, Chantilly ~\$9

MSM COOKIES & CREAM, Vanilla Ice Cream, Chocolate Pearls, Bacon Chocolate Chip Cookie ~\$6

COCKTAILS

- DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~\$15

MSM ZOMBIE: Rum Blend, Lime, Cinnamon, Grapefruit, House Zombie Mix ~\$14

- FROZEN -

HURRICANE: Gosling's Rum, OFTD, Passion Fruit, Pineapple, Pomegranate ~\$13

PAPER PLANE: Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon, Orange ~\$14

- BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters, with a Twist or Olive ~\$13

CLINT EASTWOOD: Evan Williams BIB, Green Chartreuse, Angostura ~\$15

- BUILT -

HOME GROWN**: Chattanooga 91, Mexican Coke, Salted Peanuts ~\$14

MEET YOUR MEZCAL: Paladar Reposado Little Coyote Barrel Pick, Mezcal, Turbinado, Bitters ~\$17

CANE MUTINY: Rhum J.M., Allspice, Steen's Cane Syrup, Lemon, Soda ~\$15

BIG SUZE: Pisco, Suze, Yellow Chartreuse, Apricot, Lemon, Jasmine ~\$17

Boulevard Rose**: Bardstown Origin Rye, Rose Infused Dolin Blanc, Campari, Blood Orange Aperitivo ~\$16

WHAT'S UP DOC?: Ford's Gin, Aperol, Amaro Nonino, Carrot, Lemon ~\$16

THE VANDERBILT: Blade & Bow, Rich Turbinado Syrup, Angostura Bitters, Orange Bitters, Orange Twist ~\$24

- CHEF'S DRAM -

Blue Run MSM Single Barrel
"Chosen"

121.2 Proof (2 oz) \$29

BEVERAGES

- BOTTLED BEVERAGES -

MEXICAN COKE ~\$6.5

MEXICAN SPRITE ~\$6.5

DIET COKE ~\$5

SAN PELLEGRINO ~\$8

TOPO CHICO ~\$8

SIOUX CITY SASPARILLA ~\$6

SIOUX CITY CREAM SODA ~\$6

- COFFEE & TEA -

GREYFRIAR'S COFFEE ~\$4

HOT TEA ~\$4

ICED TEA [SWEET OR UNSWEET] ~\$4